

# THE SOCIAL CORNER

## PEACE ON EARTH, GOOD WILL TO MEN

### SOCIAL CORNER POETRY.

The Star of Bethlehem.  
A Star burns silver on evening's shore  
A great pulsating sphere of loveliness,  
That beckons to the world tonight to fill  
His many-million hearts with dreams that  
dwell  
Mankind in charity. "No more, no  
more."  
It signals forth, "ally your strength to  
kill."  
But let there be a trumpeting of joy  
In every lamp-lit cottage in the land.  
In money marts, in mansions of com-  
mand,  
For there is born again tonight a Boy,  
Who spills not jeweled stream of wealth  
and power  
Into your laps, but wears a friendly  
smile—  
A smile that moves your children's hearts  
to dancing,  
Free from materialistic taint or guile.  
Come, let your feet, in sympathy, go  
prancing,  
To airs of merry Christmaslike entranc-  
ing!  
Devote this soft, secluded, mystic hour—  
Commemorative of Hiph whose wondrous  
birth  
Brought peace and gentle blessings on  
the earth—  
To hallowed dreams of childhood, and  
the years  
Of mothers toiling on, through stress  
and tears,  
For other sons, at that great Mother  
strive,  
Long since in Bethlehem, in selfless  
love.  
The Yule-Night bells are sounding on the  
breeze  
Across the surging seas of centuries  
A hymn of angels floats along the skies;  
Let him who will reach out to pluck the  
prize  
Of flaming fellowship of Man to Man;  
To lift the Weak and Suffering where  
he can;  
To give his need to those who cry for  
aid—  
The world has futures which the world  
has made.  
Send forth, O Star of Bethlehem, thy  
song!  
To blend with shepherd's carols, clear  
and strong!  
Hosannahs of light and heavenly  
mirth.  
To pierce the utmost corners of the  
earth.  
Plying wide our eyes that we may know  
thy beam!  
Shine thou our hearts that we may drink  
thy dream!  
Peace, peace to men on earth!  
Peace, peace to men on earth!  
To men of Good Will!  
— Carson Miller, in Boston Trans-  
cript.

### ANSWERS AND INQUIRIES

But—Your application for membership received and your name is listed among our members.  
THE EDITOR has received many ex-  
pressions of Christmas cheer from  
members for which there is full appre-  
ciation and many thanks are hereby ex-  
tended.  
KITTY LOU: Cards received and for-  
warded as requested.  
FRANCE: There is a letter and a card  
awaiting you. The letter failed to reach  
you at your old address.  
FILL THE DAY WITH HAPPINESS.  
Dear Editor and Corner Sisters: I wish  
you one and all a pleasant Christmas.  
When we were children we thought  
Christmas was meant just for us. Now  
we are older and we realize that it is  
meant for all. As someone has said,  
"Oh, Christmas comes but once a year,  
and when it comes it brings  
good cheer," how true that is. That  
means the Christmas cheer is for all.  
That's why I love it not only for our  
own families but we must extend it as  
far as we can to others, and if each one  
does this, happiness is everyone's.  
The happiness that we receive in the  
universe will be reached and it is joy  
and peace and love and all that we  
need. I wish you all a very happy  
Christmas and may the peace and love  
that we receive in the universe be  
reached and it is joy and peace and  
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all a very happy Christmas and may the  
peace and love that we receive in the  
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peace and love and all that we need.  
— DIANA.

### GREETINGS TO CORNER.

Dear Editor and Corner Sisters: I  
would extend greetings for the best in-  
terests of the members of the Corner.  
I hope I'll be remembered to you all  
some day. May the Corner prosper.  
SALLY SYCAMORE.

### HOW TO MAKE SQUASH PIES.

Dear Sisters of the Corner: I thought  
I was much too busy to write to the  
Corner this Christmas, but I will  
steal a few minutes and write a few  
lines. That old over-riding rheumatism  
has had an extra grip upon me for a  
couple of weeks and I feel utterly  
whipped from it, but still I am very thankful  
I can do as well as I do tonight.  
I received a card from "Mrs. Sue."  
She says she is tall and fair and forty,  
why, oh why, what she is so naughty?  
I want to know her. Yes, I do. Why  
won't you tell me, dear Sister Sue? Any-  
way, she is an awful pretty woman and  
she must live in Plainfield as her cards  
are postmarked from there. The old say-  
ing is "all things come to those who  
wait" so I'll know some time.  
Dear Aunt Mary said I might have  
been mistaken in my opinion about the  
reception I got at one time when I tried  
to go visiting but I will say I have am-  
ple proof I was not. But I hold no hard  
feelings for I too think life is too short  
for such things and if the parties ever  
should come to my house I am certainly  
should use them the best I know how.  
We are getting ready for a Christmas  
tree. The folks, big and little, are help-  
ing and we have remembered us many  
as we possibly could outside the fam-  
ily.  
Lucy Acorn: We would shake hands if  
we should meet. I think very likely your  
pies are just as good as mine are. We  
too raise a great many squashes and I  
can beat you a bit on the size. We had  
one that weighed 39 pounds, but for  
my own use I prefer the smaller. We  
have sold a good many dollars worth this  
year.  
Faith: You said you would like to  
know how I make my pies. I don't know  
as I could tell you so you would under-  
stand. I make such a large mess at a  
time I have a pall to keep to mix the  
filling in as I always make eight or nine  
pies at a time. By the way, it is a pal-  
lar as large as a water pail. I have it over  
half full of sifted squash. I sweeten it  
to taste with just sugar, a bit of salt,  
sinnamon and ginger and I never use  
butter, but use a large tablespoon of corn-  
starch for every egg, probably four for

No. 2—Ch 3, 1 d c in first hole. Make  
a knot, ch 3, s c in next hole. This goes  
all around another kerchief.  
No. 3—Make 5 s c in edge of kerchief.  
ch 5, catch back in 1st s c, put 3 s c  
in loop, a knot, ch 3, s c in next hole  
of kerchief, a knot, 3 s c, s c in edge  
and do as first row. This is for another  
kerchief.  
No. 4—Put 2 s c in hole, ch 3, another  
s c, ch 3, catch back in 1st s c, c over  
loop, ch 3, s c for picot, s c, 3 in loop.  
Catch down in s c on kerchief, ch 3, s c  
in kerchief, ch 3, catch back at edge of  
last section, making them all together and  
do like first one. I sometimes make  
a close edge and sometimes I put a chain  
of 3 and a s c between, then it does not  
look set.  
Wishing all the members of the Social  
Corner a Merry Christmas and a Happy  
New Year.  
TESS.

### BEARING PUMPKIN AND SQUASH.

Dear Social Corner Sisters and Broth-  
ers: Here I am once more. I have been  
asked by several why I don't write and  
do my share in trying to write some-  
thing. I have just finished seven letters  
so I guess I can stand it to write one  
more. I have been greatly interested in  
the letters—such good ideas and thoughts.  
I have been silent I have realized my  
blessings and love to count them, although  
I never seem to get to the end. Aunt  
Mary's letters always inspire me. They  
come straight from the heart.  
One thought in particular about crowd-  
ing out the advertisements on our page.  
Did any of the writers ever see that page  
when there wasn't an ad. on it, even  
when there were letters enough to fill  
another page? There isn't a page in the  
whole paper that is read so thoroughly  
as the Social Corner page, and the  
ads. there are sure to be seen.  
I am a Green Gables and Lucy Acorn:  
Did you ever try baking pumpkin and  
squash without the pastry? When you  
have to make so many pies it is a good  
change. Make just the same as for pies  
and bake in shallow dishes or custard  
cups. Try them. And did you ever make  
pumpkin popper? Stew the pumpkin with  
as little water as possible, either drain or  
cook the water all out, then add one-half  
pint of milk to one ordinary pumpkin,  
thicken with flour to the consistency of  
griddle cake batter, season with your  
favorite seasoning. The pumpkin with  
I hope the sister sisters are all getting  
better. My sympathy to all bereaved ones  
and a Merry Christmas and Happy New  
Year to all, from  
AUNT NO. 1.

### GREETINGS TO THE CORNER.

Dear Editor and Social Corner:  
Aunt Sarah has been at me to write  
something to help fill the Corner page  
for Christmas. So I am going to write  
you, Peggy Ann, Wurdy, Alice, N. G.  
Papa's Boy and all you other all merry  
merry Christmas. DON'T WORRY.

### SHOULD FORGET THE UNPLEASANT THINGS

Dear Editor and Corner Friends: I  
wish you all a merry Christmas and many  
happy New Years. I have been looking at  
the advertisement on the Corner page. It  
doesn't look good. If we all try to write often  
there won't be room for it.  
Bumble Bee: Was glad to see your  
letter. Think I will turn over a new leaf  
too. Where do you live now?  
Golden Glow: Glad to see you in the  
Corner once more.  
N. G. G.: I am thinking of you Hope  
to see you soon.  
Aunt Mary: Your letters are so help-  
ful. I love to read them.  
How much better it would be if we  
would only forget the unpleasant things.  
Yes, forgive and forget, only remember  
the good deed. How much happier we  
would be just to forget the unpleasant.  
I have been thinking of you. I don't get a  
letter, will answer soon, didn't get a hold-  
er.  
Best wishes for the Corner.  
AUNT SARAH.

### MY TRIP TO THE PACIFIC COAST

Dear Social Corner Friends: It has  
been a long time since I wrote you. I am  
far away and will tell you of my trip to  
the Pacific coast.  
Hobby and I left Wilmantide Dec. 1st  
at 11 a. m. Our best friends came to  
the house and went to station with us  
in that rain. We went to Portland and  
waited for our train to take us to  
Springfield where we took the Pullman  
for Chicago. At 5:15 we were in Spring-  
field waiting for the second section of our  
train. It took us six hours to get to  
Chicago. It was a very nice trip. We  
had a very good dinner at the hotel.  
Hobby and I left Springfield Dec. 1st  
at 11 a. m. Our best friends came to  
the house and went to station with us  
in that rain. We went to Portland and  
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### BEING CHARMING.

Dear Corner Sisters: It's a never-fail-  
ing source of amusement—the looking  
over the various "beauty hints" in the  
newspapers. It's almost pathetic—the  
anxiety of people to discover the way to  
remove small facial blemishes, to whiten  
the skin and put sparkle in the eyes,  
the assiduous efforts to put on beauty by  
means of face lotions and ointments.  
And yet the desire to delight and charm  
the senses of those dear to us is a most legiti-  
mate one. We all want to be charming,  
to have the personality that not only at-  
tracts but holds. But we go about it in  
such a mistaken way. Some of the world's  
most potent charms have been entirely  
lacking in physical beauty. That by itself  
may attract but it will never hold one  
worth the holding. Charm is not a thing  
to be put on or taken off. It is a quality  
of personality and well worth being  
cultivated. But the beauty shops will  
never give us the secret, for it is not in  
them.

### BEING CHARMING.

The very reason that more of us are  
not charming is that we are too deeply  
engaged in trying to be so. Thoughts of  
self drive out thoughtfulness of others,  
and thoughtfulness of others is the first  
principle of charm. If you are really  
thoughtful of others we shall study them  
to see what will please. We shall put  
considerations into actions, kindness into  
our words. We shall avoid all that is  
likely to hurt or offend. We shall be  
unselfish thought always leaves its  
stamp upon the face and the life. Seeking  
to please, we shall forget about the  
unimportant in trifles and shall be our-  
selves in those more potent that before  
we know we shall have acquired that  
which before we sought in vain.  
The season's greetings to all the mem-  
bers.  
S. E. D.

### PRAYERS FOR CHILDREN.

Dear Social Corner Friends: How  
swiftly the time seems to fly as we are  
nearing the close of the year. The year  
of 1920 will be closed and as we  
look back over the days and weeks of  
the passing year we can see many places  
where we have failed to make the ad-  
vance in our life work that we hoped  
at the beginning of the year.  
I often think of the time long ago when  
I was trying to learn to write. The  
closer we followed the copy, the better  
our writing looked. After writing a few  
lines at the top of the page, while we kept

### A TRUE CHRISTMAS STORY

It was Christmas eve. Outside the  
air was crisp and frosty. Overhead the  
bright stars twinkled, as they did on  
that first glad Christmas morning when  
they had a part in the wonderful Chris-  
tmas. Bigger hurrying footsteps sounded  
in the street as the last Christmas shoes  
hurried homeward laden with all  
port of hysteric penances.  
Inside the modest home of the Stuar-  
ts, all was sadness. The father, slowly con-  
valescing from a long illness, still weak  
and sick, sat dejected before the one  
small fire which scarcely kept the chill  
from the room. The mother with weary  
eyes, sat sewing, finishing some work  
which provided their scanty food. The  
four little children had been lovingly  
tucked in bed by the mother, as she told  
them sadly that Santa Claus would not  
come tonight.  
Sleep came slowly to the little eyes as  
they thought of all the joy of former  
Christmas. They thought of the time when  
Santa Claus should forget them tonight, when  
Papa was sick and they needed him so  
much.  
The mother's heart was almost broken.  
And her cup of sorrow was filled to the  
overflowing. She almost felt as if her  
Heavenly Father Himself had forgotten her,  
when a sharp ring of the door bell  
called her.  
Opening the door she beheld Santa

# A MERRY CHRISTMAS

## To Each and Every Member of the SOCIAL CORNER

nothing more coming to me in that time.  
What beautiful winter weather we are  
having.  
I received a card from Orlando, Flor-  
ida this morning. The flowers were  
blowing there and they were sitting out  
enjoying the summer air.  
I am wishing you all a merry Christ-  
mas and happy New Year and hope the  
coming year may be a prosperous one  
for the Social Corner. Our editor and  
all the writers and friends who are  
connected with it.  
DOM PEDRO.

### CORNER GETS NEW MEMBER.

Dear Editor of the Social Corner: May  
I knock, lift up the latch and walk into  
the Social Corner? I am acquainted with  
some of the sisters. Among them dear  
Aunt Mary whom I have known since a  
small child when I used to know and  
play with her dear little daughter Min-  
nie. Can you guess who I may be? Aunt  
Mary? I am in sympathy with Kitty  
Lou when she says there are hungry  
hearts everywhere just hungry for ap-  
preciation and friendship. Why are we  
so distant? This letter was written to give  
cordial greeting and kind words to those  
around us, and when too late send flow-  
ers? That seems a mockery to me.

### CHRISTMAS AND FRIENDS.

My Dear Social Corner Editor and  
Sisters: This letter was written for Dec-  
18 but somehow it was mislaid. Aunt  
Mary picked up the subject and wrote so  
near my very thoughts I thought I  
would send it right along and make an  
excuse for being late. I am most al-  
ways the last on the list, so when you  
get through reading the crowd of letters  
you can take time to read mine. It is  
a talk between ourselves on our Christ-  
mas and friends, giving and receiving.  
For nearly two thousand years the  
world has been peculiarly accorded with  
the spirit of Christmas, and with the  
manner of celebrating the coming of the  
Saviour into the world. That it is bet-  
ter to give than to receive will be em-  
phasized more or less solemnly in every  
Christmas sermon.  
But how many who hear the familiar  
words will pause and consider their  
deepest significance and meaning? And  
this is what I wished to add to my let-  
ter last week. How many of us dear read-  
ers for I know that Mrs. H., Mrs. Y.,  
Mrs. A. and several other readers of the  
Bulletin will see this letter? realize con-  
sciously the old saying might be  
condensed to the one simple little  
word—service and had you thought of  
that? Now that is what I wanted to  
talk about to all who are interested in  
reading the Social Corner letters.  
Probably no word in the language is  
more important for us to remember and  
think of than the word—service. It is  
thoughts. To serve faithfully and ear-  
nestly in whatever direction one may be  
striving is not only to give, but it is al-  
ways to "receive" something in proper  
proportion to what one gives. I wish I  
were an editor while writing this letter  
that I might be able to explain this in  
such a manner that you might grasp my  
meaning fully. The law of gravitation  
is hardly more certain and dependable.  
It is, of course, not given to everyone  
to render pre-eminent service in any di-  
rection; but it is in the power of every  
reader of this Bulletin to render honest  
and helpful service in doing earnestly  
whatever is undertaken.

### ANOTHER GOOD RESOLUTION.

I, Social Corner Brothers and Sis-  
ters: I wish you all a Merry Christmas  
and a Happy New Year.  
I was very sorry to see the large ad-  
vertisement on The Corner page last  
week. With such a large family of writ-  
ers it does seem as if we might fill the  
page without any help from advertisers.  
I shall try to write at least once a month  
and I hope the other writers will do the  
same, thereby the other writers will be  
able to get their letters in.  
Another of our sisters has passed away.  
I met her at several of our picnics.  
I thought I was right. How is  
the little one?  
Tiny: Am waiting for the letter.  
N. G. G.: Did you receive the package  
that I sent you?  
Samantha: Three "elips" are living,  
and the smallest one is budding.  
Golden Glow: Was glad to see you  
among the writers again.  
Grandma H., Bachelor Maid, Olga:  
Why don't you write?  
Regards to all.  
PEGGY ANNE.

### ENGLISH PLUM PUDDING.

Dear Social Corner Editor and Sisters:  
I was making my old fashioned Chris-  
tmas pudding and Christmas cake and  
the recipe to The Corner for an extra  
recipe. I do not know if you like the  
old English plum pudding, but here it is  
for those who would like it.  
One-half loaf of stale bread soaked  
overnight in at least three pints of milk,  
one pound of raisins, one pound currants,  
one pound citron, put through the chop-  
per, one-half pound butter, pork or suet  
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